

BRENTWOOD  
**KATSUYA**<sup>®</sup>  
by S+ARCK

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Welcome to Katsuya!

Featuring the dynamic pairing of Master Sushi Chef Katsuya Uechi and design impresario Philippe Starck, Katsuya by Starck is truly a feast for the senses. With specialty cocktails, unique rolls and spectacular sushi and sashimi platters, Chef Uechi skillfully translates Japanese flavors to the American palate. His accolades, combined with the sleek setting and she's signature level of service, have made Katsuya one of Opentable's "50 Hottest Restaurants in the U.S."



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STARTERS

**Creamy Rock Shrimp**

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 17

**Crab and Mozzarella Tempura**

Chef Katsuya's twist on comfort food. Tempura with crab and mozzarella, served with a light sake soy sauce. 12

**Crispy Soft-Shell Crab**

Soft-shell crab lightly flash-fried, served with crispy spinach and a side of citrus ponzu. 12

**Edamame**

Served warm and tossed lightly with salt. Small 6 Large 10

**Agedashi Tofu** 8

**Sautéed Shishito Peppers** 8

**Stuffed Eggplant**

Albacore and almonds in a sweet miso glaze, served in a hollow eggplant. 11.50

**Vegetable Tempura**

Asparagus, onion, yam, shitake mushroom and green bean. 11 *Add shrimp* 5

SOUPS & SALADS

**Classic Miso Soup**

A Japanese classic...green onion, tofu and seaweed. 4 *Add vegetable* 1

**Crispy Chicken Salad**

Asian salad mixed with rice noodles, wonton crisps and shredded chicken, served with a plum vinaigrette. 15

**Mixed Green Salad**

Ponzu and miso vinaigrette served on the side. 10

**Mushroom Salad**

Warm sautéed Japanese mushrooms served on a bed of butter lettuce. 10

**Sashimi Salad**

Chef's selection of assorted sashimi on a bed of mixed greens, tossed with ponzu. Great as a healthy start. 21

**Cajun-Spiced Tuna Steak Salad** 16

**Tofu Salad**

Crispy tofu over mixed greens with miso vinaigrette. 13

**Nabeyaki Udon Soup**

Succulent chicken, shrimp and egg marinated in a steamy broth with thick udon noodles. Japanese chicken soup for the soul! 15

*The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness.*

SPECIALTY STARTERS ~ KATSUYA SIGNATURES

**Yellowtail Sashimi with Jalapeño**

Fresh yellowtail, ponzu and jalapeño make for a guest favorite. Light and refreshing. 19

**Seared Tuna With Japanese Salsa**

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 18

**Baked Crab Hand Rolls**

Baked snow crab lightly kissed with Chef's signature sauce, wrapped with rice in soy paper...one taste will leave you wanting more. 17

**Crispy Rice with Spicy Tuna**

Our most flavorful dish on the menu and the one Katsuya is most famous for...a can't-miss dish. 14

**Halibut Usuzukuri**

Halibut sashimi delicately sliced with a hint of spice and citrus. 16

**Spicy Albacore Sashimi with Crispy Onion**

A crunchy twist on albacore sashimi. 17

**Katsuya Ceviche**

A light and refreshing blend of sashimi and citrus ponzu. 17

**Halibut-Wrapped Crab and Avocado** 16

**Kiwi Scallops**

Jumbo scallops on top of sliced kiwi with yuzu vinaigrette. 16

**Salmon Sashimi with Caviar**

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 20

**Seared Albacore with Garlic Soy Lemon Butter**

A rich, flavorful version of albacore sashimi that melts in your mouth. 16  
*Add truffles for an unmatched experience* 20

*For your convenience, 20% gratuity will be added for parties of 6 or more.*

FROM THE HOT KITCHEN  
GREAT WAGYU BEEF & MORE

Wagyu Tobanyaki

A beef-lover's dream, served sizzling hot with wild mushrooms. 32

Chicken Teriyaki 16

Panko-Crusted Chicken

Wrapped around stir-fried vegetables. 17

Grilled Lamb Chops

Four delicious chops served with a ginger scallion pesto and Chef Katsuya's miso reduction. 28

JAPANESE PRIX FIXE

*Includes miso soup, salad, rice and kobachi*

Entrée

Your choice of teriyaki favorites: New York steak, chicken or salmon.

Dessert

Your choice of mochi ice cream or seasonal fruit.

25

OMAKASE

Katsuya's Tasting Menu

The best of the best signature dishes! All of the items that Chef Katsuya is famous for in one tasting menu. 75

Chef's Omakase

Chef Katsuya's choice menu featuring the freshest ingredients of the day. Sit back and let Chef do all of the work. MP

FROM THE HOT KITCHEN  
SEAFOOD

Miso-Marinated Black Cod

A must-try dish! This Katsuya signature uses sweet miso and the special taste of baked black cod to deliver unparalleled flavor. 23

Stripped Baze

Our famous striped bass served as Szechuan-style filets. Chef Katsuya's most dynamic dish! 25

Lobster Dynamite

A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 23

Cajun-Style Halibut Cheeks

Served with asparagus. 19

Baked Salmon

With sansho caper sauce. 17

Shrimp Tobanyaki

Served with mushrooms and asparagus. 16

Almond-Crusted Scallops

Served with sea salt and lemon. 15, 50

ROBATA

Vegetables

Onion 3  
Corn 4  
Pee Wee Potato 3  
Zucchini 4  
Eggplant 4  
Asparagus 3  
Maitake Mushroom 5  
Artichoke 5  
Avocado 5  
Shiitake Mushroom 3  
Tofu 4

Rice

Yaki Onigiri 3

Poultry

Chicken (*Salt or Tare*) 4  
Negima 4  
Teba 4  
Tsukune 5  
Tsukune Shrimp 5  
Jidori Chicken Breast 8

Seafood

Scallop 5  
Shrimp 6  
Salmon (*Salt or Tare*) 8  
Yellowtail Collar 14  
King Crab Legs 18  
Lobster (*Half*) 22

Beef

Short Rib 7  
Beef Asparagus 7  
Suki Yaki Maki 10  
Wagyu Skirt Steak 12  
Prime New York Steak 12  
Tenderloin Steak 16

Bacon

Enoki Bacon 4  
Tomato Bacon 4  
Asparagus Bacon 4

SUSHI & SASHIMI

Sashimi Sampler

Chef's best assorted tuna, yellowtail, salmon, halibut, scallop and hokki clam. 35

Sushi Sampler

Chef's best assorted tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, freshwater eel and egg, served with a California roll. 30

Sushi / Sashimi

Freshwater Eel 7

Sea Eel 7

Jumbo Clam 9/19

Albacore 6.50/15

Tuna 6.50/15

Yellowtail 6.50/16

Sweet Shrimp 8.50/15

Toro 10/24

Octopus 6/15

Salmon Egg 6/15

Crab 8

Bay Scallop 6

Sushi / Sashimi

Shrimp 6

Whitefish 6/15

Halibut 6/16

Egg 5

Smelt Egg 7

Searred Jumbo Scallop 6/15

Sea Urchin 9/17

Salmon 6/15

Squid 6/15

Kanpachi 8/17

Spanish Mackerel 7/16

Hokki Clam 5/13

SIDES

Rice 3

Cucumber Sunomono 6

Seaweed Sunomono 6

SUSHI ROLLS

Specialty Rolls

Rainbow Roll

Chef's best assorted sashimi and avocado on top of our traditional California roll. 18.50

Rock Shrimp Tempura Roll

Tossed in a creamy, spicy sauce over a spicy tuna roll. 16

Sunset Roll

Sweet freshwater eel, crunchly cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 16

SSC Roll

Saut  ed shrimp with asparagus and mushroom over a California roll. 17

BSC Roll

Baked scallops in dynamite sauce over a California roll. 15

Spider Roll

Soft-shell crab, cucumber, avocado and ponzu. 15

Special Katsuya Roll

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 17

Baked Crab Roll 9

Baked Shrimp Roll 12.50

Shrimp Tempura Roll 12.50

Classic Rolls (hand/cut)

Spicy Tuna Roll 8/9

Spicy Yellowtail Roll 8/9

California Roll 7/8

California Roll with Smelt Egg 8/9

Shrimp Roll 7/8

Tuna Roll 6/7

Cucumber Roll 5/6

Vegetable Roll 7/8

Scallop Roll 7/8

Salmon Skin Roll 6/7

Yellowtail Roll 7/8

Blue Crab Roll 8/9

Substitute soy paper 1  
Add avocado 2  
Add fresh wasabi 5